



**CANOLFAN Y CELFYDDYDAU  
ABERYSTWYTH ARTS CENTRE**

# **EVENTS MENU 26**

01970 62 29 92 | [sbh@aber.ac.uk](mailto:sbh@aber.ac.uk)

# Services & Standards

At the Arts Centre, we are dedicated to delivering events with style, versatility, and exceptional service. From drinks receptions and birthday celebrations to funeral teas, wedding breakfasts, and corporate functions, our spaces provide a contemporary and welcoming backdrop for every occasion.

This brochure highlights our core packages, but we know that every event has its own personality. If you are looking for something unique, refined, or truly bespoke, our team can craft a tailored experience designed entirely around your vision.

## Our cafes and bars are managed with three guiding principles in mind:

Provenance, supporting the very best in local produce and suppliers.

Sustainability, working towards making as little environmental impact as possible.

People-centred, putting the customer experience at the forefront of all our decision-making.

## Café & Bar Vouchers for Small Groups

Perfect for gatherings of fewer than 20 guests

Planning a meeting or intimate event? Treat your guests to the flexibility and flavour of our cafés and bars with custom-value vouchers. These can be redeemed at any of our on-site venues, giving your guests the freedom to choose from a wide selection of delicious food and drinks.

- Vouchers available at any value
- Reserved seating available upon request
- Enjoy an exclusive 10% discount on all voucher purchases

Make your event effortless and enjoyable—just let us know your preferences, and we'll take care of the rest.

## Dietary Requirements & Allergies

We take food safety seriously. All menu items are clearly labelled with comprehensive allergen information, and our team is always available to provide further guidance or answer any questions you may have.

Please note: While we follow strict procedures to minimize cross-contamination, our kitchen handles all 14 major allergens. As a result, trace amounts may be present in other ingredients.

## Contact:

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**CANOLFAN Y CELFYDDYDAU  
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## Premium Hot Drink Selection

minimum 20 people

Freshly Brewed Coffee

Welsh Brew Tea and a Selection of Fruit & Herbal Teas

served with fresh semi skimmed milk & oat milk

£2.50 per person (£3 incl VAT)

## Hot Drink Selection

Welsh Brew Coffee Sachets

Welsh Brew Tea and a Selection of Fruit & Herbal Teas

served with fresh semi skimmed milk & oat milk

£1.75 per person (£2.10 incl VAT)

## Coffee & Cookies

minimum 20 people

Home Baked Cookies

(including vegan & gluten free if required)

Freshly Brewed Coffee

Welsh Brew Tea and a Selection of Fruit &

Herbal Teas

served with fresh semi skimmed milk & oat milk

£4.50 per person (£5.40 incl VAT)

## Coffee Cymraeg

minimum 20 people

Welsh Cakes & Bara Brith Chunks

(including vegan & gluten free if required)

Freshly Brewed Coffee

Welsh Brew Tea and a Selection of Fruit &

Herbal Teas

served with fresh semi skimmed milk & oat milk

£5.50 per person (£6.60 incl VAT)

## Tea & Cakes

minimum of 20 guests

### Selection of Cake Chunks - please select 4

- Carrot & Pistachio Cake (vegan)
- Apricot Flapjacks (vegan)
- Chocolate & Walnut Brownies (GF)
- Banana & Currant Loaf (vegan)
- Victoria Sponge
- Apple & Blackcurrant Yoghurt Topped Flapjack
- Bara Brith

Freshly Brewed Coffee

Welsh Brew Tea and a Selection of Fruit & Herbal Teas

£6.50 per person (£7.80 incl VAT)

## Cold Drink Options

Jugs of Fruit Juice (apple, orange & Cranberry)

£4.25 per litre (£5.10 incl VAT)

Large Bottles of Welsh Mineral Water (Still or Carbonated)

£4 (£4.80 incl VAT)



# **Breakfast Options (minimum of 20)**

## **Breakfast Buffet A**

Freshly Brewed Coffee

Welsh Brew Tea

Fruit Juice

Croissants, vegan croissants,  
Pastries

Fresh Fruit Platter

**£6.75 (£8.10 with VAT) per person (minimum of 20)**

## **Breakfast Buffet B**

Freshly Brewed Coffee

Welsh Brew Tea

Fruit Juice

Bacon Butty

Sausage Butty

Veggie / Vegan Sausage Butty

Served with Ketchup & Brown Sauce

**£8 per person (£9.60 incl VAT)**



# Lunch Options

## Working Lunch

Selection of Sandwiches

Crisps

Brownies & Flapjacks

£8.50 per person (min 20) (£10.20 incl VAT)

## Sarnies & Wedges

Selection of Sandwiches

All served with potato wedges, pickles & roasted garlic mayo

£11 per person (min 20) (£13.20 incl VAT)

## Afternoon Tea

Finger Sandwich Selection

Mediterranean Vegetable & Feta Quiche (v)

Sausage Rolls & Vegan Sausage Rolls

Cake Selection

- Brownies (GF)
- Victoria Sponge
- Carrot Cake
- Apricot Flapjack (vegan)

Vegan & Gluten Free substitutes can be added on request

£16.50 (minimum of 30 guests) (£19.80 incl VAT)



## Classic Bloomer Style Sandwiches

Plain Ham Bloomer

Plain Cheese Bloomer

Cheese & Pickle Bloomer

Hummus & Roasted Carrot Bloomer (vegan)

Egg Mayo & Watercress

Tuna Mayo & Cucumber

Roasted Vegetable & Sun Blush Tomato (vegan)

## Speciality Sandwiches (speciality breads)

Turkey & Bacon Club Focaccia

Southern Fried Chicken & Chipotle Wrap

Onion Bhajis & Mango Chutney Wrap (vegan)

Ham Ploughman's

Hummus, Beetroot, Walnuts & Maple (vegan)

Reuben (Pastrami beef, Russian dressing, Gherkins)

Black Bomber Cheese & Caramelised Onion Chutney

Tuna Mayonnaise & Capers

Sun Blush Tomato, Mascarpone & Egg Focaccia

Coronation Cauliflower, Bombay Mix & Watercress Focaccia (vegan)

Gluten free versions can be made available

# Arts Centre Signature Grazing Table

(minimum of 20 guests)

- Welsh Cheeses
- Hummus
- Olives
- Sun Blush Tomatoes
- Nuts
- Crackers
- Fruit

Vegan & Gluten Free substitutes can be added on request

£16 (minimum of 20 guests) (£19.20 incl VAT)

## Vegetarian & Vegan Cold Buffet

(minimum of 20 guests)

- A trio of delicious fresh sandwiches
- Mediterranean & feta quiche
- Welsh cheddar & leek sausage rolls
- Onion bhajis with mango chutney (vegan)
- Mini vegetable samosas (vegan)
- Vegetable batons & dips (vegan)

£19.50 (£23.40 incl VAT)



# Hot Suppers Menus (minimum of 20)

£20.50 per person (£24.60 incl VAT)

## Classic Hot Buffet (choose 2-3 of the options below)

- Chicken Kebab (Marinated Chicken Breast on Skewer)
- Salmon Fillet with a Welsh Honey Dressing
- Chicken Breast wrapped in Bacon, stuffed with Leeks & Welsh Cheddar
- Vegetarian Lasagne served with Green Vegetable Medley
- Vegetarian stuffed peppers (vegetables, rice and bean with cheddar cheese)
- Vegan sausage hotpot
- Potato, leeks and cheese pie
- Vegan Moussaka
- Beef Lasagne

served with Seasonal vegetables or Salad bar

## Large Bowls of Salads (choose 2 -3 salads)

- Minted Baby Potato Salad (vegan mayo optional)
- Sun Blushed Tomato Pasta Salad (vegan)
- Spiced Sweetcorn Salad (vegan)
- New Potato Salad with Eggs
- Roasted Broccoli & Butternut Squash (vegan)
- Coleslaw with Cranberries (vegan mayo optional)
- Feta, Beetroot, Pear & Walnuts
- Roasted Cauliflower & Crispy Chickpeas (vegan)





## Other Bits

### Jam Jar Deserts

(multiples of 10)

- Lemon Posset & Fresh Raspberries
- Strawberry Cheesecake
- Chocolate Mousse (vegan)
- Fruit Salad with Honey & Rose Water Dressing
- Biscoff Cheesecake

£5.50 each (£6.60 incl VAT)

### Welsh Cheese Platter

(minimum of 10)

Selection of 5 Welsh Cheeses, served with crackers & biscuits, chutney, grapes & celery

£10.50 per person (£12.60 incl VAT)

### Fruit Platter

£3.75 per person (minimum of 10) (£4.50 incl VAT)

### Nibbles Selection

(minimum of 10)

- Crisps
- Salted nuts
- Tortilla Chips & Dips
- Olives

£5 per person (£6 incl VAT)

# Formal Menu

## Sample Menu

2 Course Menu starting from £35 per head

### STARTERS

Melon Cocktail with Mint & Pomegranate (Vegan & Gluten Free)

Autumn Vegetable Soup & Toasted Seeds (Vegan & Gluten Free)

Mediterranean Vegetable Tart with Pesto & Frisee Salad

### MAINS

Chicken Chasseur (Gluten Free)

Daube of Beef in Red Wine with Parsley Gremolata (Gluten Free)

Vegetable Lasagne served with Mixed Salad

Aubergine & Sweet Potato Stack with a Walnut Crunch (Vegan & Gluten Free)

All served with fondant potatoes, maple roasted vegetables & broccoli with toasted almonds

### DESSERTS

New York Style Cheesecake with a Berry Coulis (Gluten Free)

Exotic Fresh Fruit Salad with Rosewater Dressing (Vegan & Gluten Free)

Triple Chocolate Torte with Crème Fraiche & Chocolate Shavings

Please be aware that as we do not keep white linen on site, there may be an additional charge of £9.50 per table and £2 per napkin.



# Alcohol

## Wines per bottle

Merlot £21.50 (£25.80 incl VAT)

Rose £21.50 (£25.80 incl VAT)

Pinot Grigio £21.50 (£25.80 incl VAT)

Prosecco £23.00 (£27.60 incl VAT)

Pimms & lemonade £4.50 (£5.40 incl VAT)

Prosecco Spritz £5.75 (£6.90 incl VAT)

Aperol Spritz £5.00 (£6.00 incl VAT)

Welsh Craft Beers from £4.50 (£5.40 incl VAT)

Bottle lagers £3.75 (£4.50 incl VAT)

## Important Information

- A service charge of £20.00 applies to all orders under £75.
- This charge is waived if guests opt for self-service.

## What's Included

- All prices include chilling facilities, as well as the hire of glassware and linen for your event.
- Discounts may be available for multiple purchases—please enquire for details.
- Alcohol can be supplied on a sale-or-return basis.

